

IN THE CLAIMS:

Please substitute the following amended, clean versions of the indicated claims
(a marked-up version of the changes to the claims is attached to this Amendment):

F1

1. (five times amended) A method of roasting coffee beans comprising the steps of establishing the degree to which the coffee beans must be roasted to attain a desired aroma; generating a measurable first parameter which is indicative that the coffee beans have been sufficiently roasted to yield the desired aroma; storing the first parameter; roasting fresh coffee beans at a roasting temperature by flowing heated air over the fresh coffee beans; filtering substantially all pollutants from the heated air following the roasting step; thereafter reheating and recirculating a major portion of the substantially pollutant-free air over the fresh coffee beans to thereby continue roasting; cooling a minor portion of the filtered air to no more than about 115° F and discharging the cooled minor portion of the air into an interior of a building frequented by humans while reheating and recirculating the relatively major portion of the air for further use during roasting; the steps of roasting, filtering, reheating, recirculating, cooling and discharging being simultaneously and continuously performed while roasting is in progress; monitoring a second parameter which is compatible with the first parameter and is generated by the fresh coffee beans during roasting; and, upon detecting a match between the first and second parameters, discontinuing the roasting step.

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9. (amended) A method according to claim 1 wherein the roasting step comprises flowing heated air over the fresh coffee beans, wherein the filtering step comprises removing substantially all pollutants from the air downstream of the fresh coffee beans being heated, and including cooling the air downstream of the fresh coffee beans to no more than about 115° F, and thereafter exhausting the cooled air into a room of a building.

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11. (five times amended) A method of automatically roasting coffee beans to attain a predetermined, desired coffee aroma comprising the steps of roasting a sample of the beans to a degree at which coffee made with the beans exhibits the desired aroma; sensing one of a color and a darkness of the beans when the beans have reached the degree of roasting and from the sensed color or darkness generating a first parameter which is indicative of the sensed color or darkness of the bean sample; storing the first parameter; thereafter roasting a batch of

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more than one pound of fresh beans by flowing heated air over the fresh beans; cleaning the heated air after it has passed the fresh beans so that the air is substantially pollutant-free; cooling the air after the air has passed the fresh beans to no more than about 115° F while continuing flowing the heated air over the fresh beans; discharging the cooled, pollutant-free air into a substantially closed room frequented by humans; the steps of roasting, cleaning, cooling and discharging being simultaneously and continuously performed while roasting is in progress; monitoring one of the color and darkness of the fresh beans being roasted and generating a second parameter which is indicative of a color or darkness of the fresh beans; comparing the first and second parameters during roasting of the fresh beans; and terminating the roasting of the fresh beans when the first and second parameters match.

F4

56. (six times amended) A method for uniformly roasting coffee beans at a plurality of geographically separate locations comprising placing a roasting machine at each location inside an enclosed room frequented by humans; equipping each roasting machine with a roasting container for holding fresh beans while the beans are being roasted, a hot air supply for heating the fresh beans to a roasting temperature, and an air removal system for directing used air away from the container; removing from the used air substantially all debris, smoke, oil, and other pollutants in a filtration system; after the step of removing, cooling the used air; discharging the at least a portion of the cooled air into the enclosed room while continuing heating the fresh beans; recirculating a remaining portion of the cooled air to the hot air supply; the steps of removing, cooling, discharging and recirculating being simultaneously and continuously performed while roasting is in progress; directing a laser light beam of a frequency in the range of between about 600-800 nm onto the beans in the container during roasting; generating an output signal from laser light reflected by the beans which is a function of the observed darkness of the beans; providing each roasting machine with a computer including a memory; feeding the output signal to the computer; at a central control station determining an optimal darkness for each bean type that will be roasted by the roasting machines; at the control station generating a control signal which reflects the optimal darkness of each roasted bean type; downloading the control signal from the central control station to the computer of each roasting machine; during roasting at any given roasting machine comparing the control signal stored in the associated memory with the output signal generated

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by the instrument; when the compared signals match, generating a command signal; and using the command signal to terminate the roasting of the beans in the container.

F5
62. (thrice amended) A method of roasting coffee beans comprising the steps of establishing the degree to which the coffee beans must be roasted to attain a desired aroma; generating a measurable first parameter which is indicative that the coffee beans have been sufficiently roasted to yield the desired aroma; storing the first parameter; roasting a batch of more than one pound of fresh coffee beans at a roasting temperature by flowing heated air over the fresh coffee beans; while flowing heated air over the fresh coffee beans removing substantially all pollutants from the air downstream of the fresh coffee beans being heated in a filtration system, cooling at least a portion of the air downstream of the fresh coffee beans to no more than about 115° F, and thereafter, while continuing to flow heated air over the fresh coffee beans, exhausting the cooled air directly into a room of a building without recirculating any part of the cooled air into the filtration system; monitoring a second parameter which is compatible with the first parameter and is generated by the fresh coffee beans during roasting; and, upon detecting a match between the first and second parameters, discontinuing the roasting step.

77. (amended) A method according to claim 71 wherein the roasting step comprises flowing heated air over the fresh coffee beans, and including the steps of removing substantially all pollutants from the air downstream of the fresh coffee beans being heated, cooling the air downstream of the fresh coffee beans to no more than about 115° F, and thereafter exhausting the cooled air into an enclosed room of a building.

F6
78. (amended) A method according to claim 71 wherein the step of roasting includes flowing heated air over the fresh coffee beans, and including the steps of filtering substantially all pollutants from the heated air following the roasting step, thereafter reheating and recirculating a major portion of the substantially pollutant-free air over the fresh coffee beans to thereby continue the roasting step; and discharging a minor portion of the filtered air prior to reheating and recirculating the major portion of the air.

F7
80. (twice amended) A method of roasting coffee beans in a supermarket located inside a building comprising the steps of establishing the degree to which the coffee

beans must be roasted to attain a desired aroma; generating a measurable first parameter which is indicative that the coffee beans have been sufficiently roasted to yield the desired aroma; storing the first parameter; roasting fresh coffee beans at a roasting temperature by flowing heated air over the fresh coffee beans; while flowing heated air over the fresh coffee beans removing substantially all pollutants from the air downstream of the fresh coffee beans being heated, cooling the air downstream of the fresh coffee beans to no more than about 115° F, and thereafter, while continuing to flow heated air over the fresh coffee beans, exhausting the cooled air into the supermarket; monitoring a second parameter which is compatible with the first parameter and is generated by the fresh coffee beans during roasting; and, upon detecting a match between the first and second parameters, discontinuing the roasting step.

F7

81. (twice amended) A method of automatically roasting coffee beans to attain a predetermined, desired coffee aroma comprising the steps of roasting a sample of the beans inside a supermarket to a degree at which coffee made with the beans exhibits the desired aroma; sensing one of a color and a darkness of the beans when the beans have reached the degree of roasting and from the sensed color or darkness generating a first parameter which is indicative of the sensed color or darkness of the bean sample; storing the first parameter; thereafter roasting fresh beans by flowing heated air over the fresh beans; cleaning the heated air after it has passed the fresh beans so that the air is substantially pollutant-free; cooling the air after the air has passed the fresh beans to no more than about 115° F while continuing flowing the heated air over the fresh beans; discharging the cooled, pollutant-free, room temperature air into the supermarket; monitoring one of the color and darkness of the fresh beans being roasted and generating a second parameter which is indicative of a color or darkness of the fresh beans; comparing the first and second parameters during roasting of the fresh beans; and terminating the roasting of the fresh beans when the first and second parameters match.